

O U R R A W C U T S

Crudo Tre nodi

Two scampi*, two red prawns* from Mazara, two oysters, tuna tartare (blast chilled on site), white fish carpaccio (blast chilled on site).
(Crustaceans, nuts, sulphites, celery).

€60.00 (for two persons)

Double tartare

Red tuna tartare (blast chilled on site). Confit date tomatoes, black olive ash and green oil.
White fish tartare (blast chilled on site), chef's imagination (nuts, shellfish, gluten, lactose, celery, sulphites).

24.00 €

Oyster

Ask staff for available selection.

5.00 €

Scampi*

4,00 €

Mazara red prawns*

5.00 €

*The product by law is blast chilled and kept frozen.



S T A R T E R S

Arancino with scampi cream

Stuffed with scampi cream risotto, with parmesan cream base (shellfish, gluten, lactose, celery)

8.00 €

Gyoza seaside

Durum wheat ravioli, with pork and prawns* marinated in ponzu sauce and soy sauce, served in sweet and sour sauce, shallots and demi glaces reduction. (Nuts, shellfish, gluten).

16.00 €

Fried small squids**

Fried small squid* on a bed of celeriac cream, onion tobacco and balsamic glaze. (Shellfish, nuts, gluten, celery).

16,00 €

Polpette on the beach

Three fried meatballs: one has a heart of cod on a base of red datterino tomatoes, the second of Norwegian salmon on a bed of tzatziki and the third of sea bream on a base of yellow datterino tomatoes.

(Crustaceans, gluten, sulphites)

18.00 €

**Frozen product

F I R S T C O U R S E S

Spaghetti alle vongole veraci

Spaghetti pasta with clams
(gluten, shellfish).

18,00€ + € 1,00 mullet roe

Linguine allo scoglio

Fresh linguine with mussels, prawns*, lupins
(clams), calamari. (Shellfish, nuts, celery, gluten).

20,00€

Linguine with sea bass and datterini tomatoes

Linguine with filleted sea bass, yellow and red
datterino tomatoes sauce, basil and lemon zest.
(fish, sulphites, gluten, eggs)

€18.00 + €1.00 mullet roe

Cinnamon tartare

Egg Tonnarelli with garlic and oil in a spicy
emulsion, cinnamon breadcrumbs and quenelle of
marinated raw red Mazara prawns*.
(crustaceans, gluten, nuts).

18,00 €

Calamarata al gambero rosso di Mazara

Fresh homemade short pasta, shellfish bisque,
confit tomatoes, basil, lime zest, cheese made from
mozzarella, quenelle of Mazara red prawns. (Gluten,
shellfish, lactose and celery).

22,00 €



M A I N C O U R S E S

Red tuna tataki

Seared bullion red tuna (blast chilled on site), with two-tone sesame marinated in soy sauce and ginger, accompanied by wok stir fry vegetables and Jasmine rice.

(Nuts, gluten, fish, shellfish, celery)

28.00 €

Fish & chips

battered and fried cod fillet served with chips (sulphites, nuts, lactose, gluten, fish)

20.00 €

Salmone gratinato

Oven cooked salmon slice (blast chilled on site) with green panur with parsley and garlic accompanied with baked novell potatoes, mixed salad and Tzatziki. (Fish, gluten, nuts, shellfish)

19,00 €

Polpette on the beach

three fried meatballs: one has a heart of cod on a base of red datterino tomatoes, the second of Norwegian salmon on a bed of tzatziki and the third of sea bream on a base of yellow datterino tomatoes. (Crustaceans, gluten, sulphites)

18.00 €

Fresh fish of the day

One whole fish (blast chilled on site) of various kinds, certified locally sourced, baked / acqua pazza / potato crust. (Nuts, gluten, fish, shellfish, celery)

8.00/10.00 € per hectogram depending on the catch

Sauté di cozze

Fresh Sardinian mussels in a great classic of Italian cuisine, served with garlic bread and herbs. (Gluten, shellfish, fish, nuts, lactose)

14,00 €

Frittura di calamari FRESCHI

Fried Fresh (no frozen) calamari served with salt and lemon
(gluten, shellfish, nuts)

18,00 €

Grigliata mista di pesce

Grilled scampi*, prawns*, calamari, sea bream (nuts, shellfish).

28,00 €

Service 2,00 €/person

For further allergens ask the staff.

*The product by law is blast chilled and kept frozen.

A P E R I T I V O

2 0 , 0 0 €

Choice of a small portion of: fried calamari*, cod meatball, salmon meatball or sea bream meatball

Choice of a drink: Glass of wine/prosecco, Gin tonic/sour, Moscow/London mule, Aperol/Campari Spritz



S I D E D I S H E S

Seasar salad

Finely chopped Romaine and iceberg lettuce, panko prawns, homemade Caesar sauce, parmesan petals, croutons and hard-boiled egg wedges
(Egg, dairy, gluten, shellfish).

14.00 €

Potato wedges

Baked with rosemary flavored oil.

6.00 €

Tempura Vegetables (glutine)

7,00 €

Mixed green salad

6.00 €

Grilled vegetables

6,00 €

Mixed salad

6,00 €

Pickled cabbage

6,00 €



D E S S E R T

Tiramisu

A great homemade classic, with mascarpone mousse, ladyfingers and coffee.
(gluten, lactose, eggs)

8.00 €

Ricotta and Visciole

Cake with a shortcrust pastry base, Roman ricotta cream, Visciola/cherry jam.
(Lactose, gluten, eggs)

8.00 €

cheesecake

A base of biscuit with Philadelphia mousse with homemade topping of your choice between:

1. Fruit of passion
2. Chocolate
3. Well fruits* (gluten, lactose, eggs)

10.00 €

Chocolate, mango and passion fruit mousse

Sponge cake, white chocolate mousse with mango and passion fruit insert, . (Lactose, eggs, gluten)

10.00 €

Tart of the day

Ask the staff.
(gluten, lactose, eggs)

7.00 €

Pineapple

7,00 €



MENU

F R O M T H E B A R

Still water San Benedetto

2,50 €

Nepi slightly sparkling water

2.50 €

San Pellegrino sparkling water

3.00 €

Coca cola, Fanta e Sprite 33 cl

2,50 €

Caffe' Illy

2,00 €

Fresh orange juice

4,00 €

juice of apricot/peach/pear/Ace

2,50 €

Amari

5,00 €

Jefferson

6,00 €

Glass of Prosecco

6,00-8,00 €

Glass of Wine

6,00 €

Corona - Ichnusa unfiltered - Messina

5,00 €



MENU

W H I T E W I N E S

Gewurztraminer D.o.c.

Trentino Alto Adige

Cantina Zanotelli - Cembra Lisignago (Tn)

38,00 €

Kerner I.g.t.

Trentino Alto Adige

Cantina Zanotelli - Cembra Lisignago (Tn)

36,00 €

Riesling D.o.c.

Trentino Alto Adige

Cantina Zanotelli - Cembra Lisignago (Tn)

36,00 €

Pinòt Bianco "Weissburgunder" D.o.c.

Trentino Alto Adige

Cantina Kellerei Bozen - Südtirol - Alto Adige)

32,00 €

Arneis

Veneto

Cantina Generaj - Montà(Cn)

28,00 €



Soave classico San Michele D.o.c.

Veneto

Cantina Ca' Rugate - Montecchia di Crosara (Vr)

26,00 €

Timorasso - Rugiada del mattino D.o.c.

Piemonte

Cantina i Carpini - Pozzol al Groppo (Al)

28,00 €

Chardonnay D.o.c.

Friuli Venezia Giulia

Vigna del Lauro - Cormons (Go)

24,00 €

Pinòt Grigio D.o.p. "Altùris"

Friuli Venezia Giulia

Azienda agr. Altùris - Cividale del Friuli (Ud)

28,00 €

Ribolla Gialla D.o.c.

Friuli Venezia Giulia

Azienda agr. Norina Pez - Dolegna del C. (Go)

28,00 €

Verdicchio D.o.c.

Marche

Cantina Umani Ronchi - Osimo (An)

24,00 €

Passerina Igp

Lazio

Vigneti Calu'- Petrucca e Vela - Piglio (Fr)

24,00 €

Malvasia puntinata Igp

Lazio

Cantina Pietra Pinta

26,00 €



Falanghina I.g.t.

Campania

Cantina San Salvatore 19 88 - Paestum (Sa)

26,00 €

Greco di Tufo Docg

Campania

Cantina Mito Licanto

30,00 €

Catarratto I.g.p. Bio

Sicilia

Cantina dei Principi di Spadafora - Monreale (Pa)

28,00 €

Chardonnay I.g.p. Bio 2016

Sicilia

Cantina dei Principi di Spadafora - Monreale (Pa)

46,00 €

Inzolia Menfi D.o.c. Bio

Sicilia

Azienda agricola Barbera - Menfi (Ag)

28,00 €

Etna D.oc.

Sicilia

Cantina Grasso

34,00 €

Vermentino di Sardegna D.o.c.

Sardegna

Cantina Audarya - Serdiana (Ca)

26,00 €



B U B B L E S
F R O M I T A L Y

N A T U R A L M E T H O D

Flower Power

Friuli-Venezia-Giulia
Cantina Asjarigato - Boloventa (Pd)
30,00 €

Raboseo Rosato vino naturale

Friuli-Venezia-Giulia
Cantina Asjarigato - Boloventa (Pd)
30,00 €

C L A S S I C M E T H O D

Pinot Nero Brut Biologico

Lombardia
Az. Agr. Dal V. Filippo e Camillo - M. della Batt. (Pv)
34,00 €

Franciacorta Extra Brut

Veneto
Azienda agr. Gralò - Cazzago San Martino (Bs)
42,00 €



Trento D.o.c. Extra Brut

Veneto

Cantina Roeno - Brentino Belluno (Vr)

32,00 €

Prosecco Valdobbiadene superiore D.oc.g. Brut

Veneto

Cantina Merotto - Col San Martino (Tv)

32,00 €

Spumante Rose' Brut

Veneto

Cantina Merotto - Col San Martino (Tv)

32,00 €

F R O M F R A N C E

Cremant Brut Rose

Domaine Allimant-Laugner - Orshwiller

56,00 €

Drappier

Urville - Aube - Champagne

Champagne Brut Nature Dosage Zero

70,00 €

Moët & Chandon Brut Impèrial

Francia

76,00 €



MENU

R O S E ' W I N E S

Aff Rosato Umbria I.g.t.

Umbria

Cantina Andrea Formilli Fendi - Valfabbrica (Pg)

26,00 €

Rosato Negroamaro I.g.p. Salento

Puglia

Cantina Vallone - Lecce (Le)

24,00 €

R E D W I N E S

Langhe Nebbiolo D.o.c. Regret

Piemonte

Cantina Monchiero Carbone - Canale (Cn)

26,00 €

Pinot Nero D.o.c.

Trentino Alto Adige

Cantina Weingut Ploner - Marlengo (Bz)

30,00 €

Rosso di Nè

Lazio

Tenuta Ronci - Nepi (Vt)

24,00 €



MENU

C O C K T A I L

Aperol o Campari Spritz

Aperol, prosecco and soda

8,00 €

Gin tonic

10,00 €

Moscow Mule

Vodka, lime juice, ginger beer and angostura.

10,00 €

London Mule

Gin, lime juice, ginger beer and angostura.

10,00 €

Caipirinha

Cachaca, lime, cane sugar.

€ 12,00

Capiroska

Vodka, lime and brown sugar

Choice: passion fruit or strawberry.

12,00 €

Margarita

Tequila, triple sec and lime juice.

12,00 €

Cosmopolitan

Vodka, Triple sec, lemon juice, sugar and blueberry juice.

12,00 €



Daiquiri

Havana 3 rum, lime juice, sugar syrup and maraschino.

12,00 €

Negroni

Gin, red Vermouth and Campari.

12,00 €

Old Fashioned

Bourbon, soda, angostura and sugar.

12,00 €

Sex on the Beach

Vodka, peach liqueur, orange juice and blueberry juice.

12,00 €

Manhattan

Whisky, red vermouth and angostura.

12,00 €

Mimosa

Prosecco and orange juice.

8,00 €

Bellini

Prosecco and peach juice.

8.00 €

Rossini

Prosecco and strawberry puree.

8.00 €

Piña Colada

10,00 €

For the execution of the cocktails it is possible to use Premium range alcohol with an additional cost of €2.00

